

Betyt Lynch

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SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

TECHNICAL SKILLS

Cuisine Styles

Plant-based • French • Italian • Pastry • Mediterranean

Kitchen Skills

Cost Control • Butchery • Menu Design • Sauce-making

Operations

HACCP

Soft Skills

Training • Time Management • Team Leadership • Quality Control

EMPLOYMENT HISTORY

Line Cook — Runte - Mueller (2021-09-12 - 2023-12-08)

- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 22% through optimized dish pricing.
- Catered private events for up to 205 guests with 95%+ client satisfaction.
- Maintained food cost under 22% with vendor negotiations and waste controls.

Pastry Chef — Bernhard - Ankunding (2017-10-16 - 2023-11-19)

- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 28% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 19% through optimized dish pricing.
- Catered private events for up to 162 guests with 95%+ client satisfaction.

Private Chef — Maggio, Larkin and Littel (2017-09-02 - 2024-12-28)

- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 151 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Feest, Koch and Heller Institute (2020)

CERTIFICATIONS

- HACCP Level 3
- Certified Sommelier (optional)

PROJECTS

absque thymum demergo - Future-proofed intangible workforce